

Indian onion and spice fritters with creamy yogurt dip |

Recipe for 12 tapas

Description

Invite India's flavors to your table !

Note

If frying in the deep fryer is not sufficient, you can place the fritters in a hot oven before serving to finish cooking them.

Ingredients

Fritters garnish

- 200 Gr Potatoes
- 600 Gr Red onion
- 4 Sprig(s) Fresh cilantro

Donuts

- 200 Gr Chick peas flour
- 200 Ml Hot water
- 1 Tsp Cumin powder
- 1 Tsp Garam masala
- 1 Tsp Paprika
- 1 Tsp Curcuma
- 1 Tsp Salt

Yogurt sauce

- 250 Ml Greek yogurt
- 1 Unit(s) Lemon
- 100 Gr Cucumber
- 2 Sprig(s) Mint
- 2 Clove(s) Garlic

Preparation

- Preparation time **45 mins**
- Preheat your **Fryer** at **375 F°**

Prep

Peel the potatoes and onion, wash all the vegetables.

Finely grate the potato.

Finely chop the cilantro.

Slice the red onions.

Mix all the spices with the chickpea flour, add salt.

Gently mix the water into the chickpea flour to obtain a smooth, creamy mixture (batter).

Fritters dough

Once smooth, add the vegetables and the cilantro in the dough

Fryer

Slowly pour a spoon of pakoras mix in the fryer.

Once nice and brown, remove, strain and put on a paper towel.

Season with salt.

You can serve either warm or cold.

Yogurt sauce

Combine all the ingredients together. Season with salt and pepper.

Bon appétit!